

Standardized Recipe Form

Recipe Name Taco Soup

Category Entree

Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by-step</i> instructions, the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Hamburger* (or Local)	7 ½ lbs (raw)	15 lb raw	Cook Hamburger to 165° F. Drain grease. Season to taste with taco seasoning as though you were making taco meat. Add the rest of the ingredients. Ranch mix is optional but gives it more flavor. You may need to add more water depending on thickness you like. Heat to a temp of at least 165°F and serve. We usually serve this with corn chips and shredded cheese.
Taco seasoning	¼ cup	½ cup	
Kidney beans*	1 #10 can	2 #10 cans	
Black beans	¾ #10 can	1 ½ #10 can	
Diced tomatoes*	½ #10 can	1 #10 can	
Tomato sauce*			
Corn*	½ #10 can	1 #10 can	
Water	1 gal	2 gal	
Ranch mix seasoning packet	1 5/8 oz	3 ¼ oz	

Serving Size 3/4 cup Pan Size _____

Yield _____ Number of Pans _____

Meal Pattern (Based on Serving Size): _____

2.5 oz Meat/Meat Alternative (provides ¼ cup beans)

1.0 Fruit/Vegetable

_____ Grains/Breads

Oven Temperature & Baking Time:

Temperature _____ Minutes _____

Conventional _____

Convection _____

If available, **Nutrition Analysis:** **Serving Size:** _____

236 Calories 2.62 Saturated Fat (g) 3.4 Vitamin C (mg)

16.7 Protein (g) 488 Sodium (mg) 54.7 Vitamin A (IU)

6.98 Total Fat (g) 4.10 Fiber (g) 36.01 Calcium (mg)

26.6 % Calories from Total Fat 2.50 Iron (mg)

This recipe provided by Barb DeZort, Cut Bank Public Schools, Cut Bank, Montana.